

Famille
PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


PIERRE GAILLARD

Fleur d'Automne
A.O.C CONDRIEU

 GENEROUS AND FRESH

 VIOGNIER

 GRANITE

 TO BE ENJOYED
WITH NO TIME LIMIT



TERROIR

Communes	Chavanay, Malleval
Soil	Granitic sand
Surface area	0.5 ha
Orientation	South, southeast
Topography	Hillside
Density	10,000 plants/ha

With certain vintages, in some parcels in Condrieu, we let the grapes continue to ripen and develop Botrytis cinerea ("the noble rot"), caused by morning fog. In doing this, we continue the tradition of Condrieu, when the grapes were made into sweet wine. The terroir is favourable to late harvests, and the southern/south-eastern exposure of the parcels, on well draining hillsides, along with the morning fog, the sun and the dry winds, are useful factors for the development of this fungus. The successive sorting sessions at the vine enable us to only harvest the grapes that have best developed the noble rot, so we can achieve a perfect balance of sweetness and acidity.

VINIFICATION & AGEING

Vinification	Alcoholic fermentation in barrels
Ageing	9 months in barrels
Res. sugar	200 g/L

The grapes are harvested one by one with a very high sugar concentration (potential minimum ABV of 25%) to balance out the aromatic, sweet and acidic properties. The fermentation is natural and stops by itself.

VITICULTURE

Grape variety	Viognier
Age of vines	Over 20 years old
Pruning	Guyot trained on stakes
Yield	Depending on the year
Harvests	Harvested by hand in 4 sessions; sorting of grapes with Botrytis

Viticulture on the estate is treated with the utmost importance. Each operation is carried out after first observing the needs of the parcel and in accordance with the characteristics of the vintage. Every parcel is therefore cared for precisely as required. The majority of the work is done by hand, although machines may sometimes be used to reduce the need for manpower.

The goal of every operation is to obtain healthy and ripe grapes that fully represent their terroir. Therefore, we pay close attention to the yield, foliage and aeration of the bunches, etc.

TASTING

This wine offers a subtle combination of sweet Viognier aromas (dried apricot) and notes of Botrytis (quince, medlar). The palate is highly balanced and wonderfully unctuous, with a beautiful delayed tension and a high concentration of sugar. Without a doubt a dessert wine, to accompany tarts and fruit salads, or to enjoy as dessert all by itself.

ONE FAMILY, FOUR ESTATES

